

# SYBIL MORIAL

*Civil Rights Activist and Author*

*Sybil Haydel Morial, former First Lady of New Orleans and author of the compelling new memoir about coming of age during Jim Crow days, is the matriarch of a family synonymous with social progress in New Orleans. Sybil shared a remarkable life with Ernest N. "Dutch" Morial as his wife. "Dutch" broke down racial barriers and made history achieving many "firsts," culminating with his election as the first black mayor of New Orleans. A mover and shaker in her own right, Sybil's landscape of achievements spans stellar contributions to political change, civic organizations, education, religious groups, government, the arts, and social and human rights institutions. She has served on and led many various boards in the city, state and our nation.*



When Negroes were banned by law from meeting and dining in local restaurants, Leah and Dooky Chase courageously welcomed all to meet and dine in the room upstairs at Dooky Chase's Restaurant. After the U.S. Supreme Court decision outlawed segregation in public schools, the NAACP attorneys (INK FUND) came to New Orleans to form a strategy to challenge Louisiana segregation laws with local attorneys, A.P. Tureaud, and my husband, Ernest Morial.

I quote from my memoir, "Witness to Change: From Jim Crow to Political Empowerment" page 68:

"The team (of attorneys) met for the most part in the Claver Building, taking breaks for lunch and, on days when they worked late, dinner.

Since these meetings included both black and white attorneys, having meals out posed an obstacle: under Louisiana law, mixed race groups were not permitted to eat together. The INK FUND attorneys and their cohorts, however, knew they could go to Dooky Chase's Restaurant a few blocks down Orleans Avenue, where there was a separate room upstairs, a safe place where the attorneys – and any other mixed-race groups – could meet without harassment. The strategizing that went on there, over bowls of Leah Chase's hot gumbo and red beans and rice, helped to undercut the legal foundation of Jim Crow. The restaurant became a landmark of the Civil Rights Movement."

I have known Leah Chase for all of my adult life and consider her a dear friend and role model. Through the years,

Leah Chase has been the most generous contributor to important causes in the City of New Orleans that I know. She has supported organizations without any expectation of recognition or applause. She has brought, and continues to bring warmth, love and wonderful wit to every occasion. She is a New Orleans treasure and is being recognized nationally as she should be.

Her genius in presenting the art of African Americans, of both international and local fame, is a gift to all who go to the restaurant. People who never step inside an art museum can dine in and enjoy the wonderful art on her walls.

Dooky and the entire Chase family have made Dooky Chase's Restaurant a "must dine restaurant" for the famous and all others no matter their station in life.

– Sybil Haydel Morial

# Veal Pané

by Leah Chase of Dooky Chase's Restaurant

**T**his dish, as I remember, was a must for Sunday dinners. It was just called "pané meat." Veal round steaks were always used for this recipe. It was important to have the rounds cut to the right thickness, about a half-inch. Steaks were trimmed and cut into serving-size pieces, always leaving the small round bone intact. When fried, the marrow in this bone is delicious.

The meat was never beaten as one would do to a cutlet.

For frying the veal, my mother always used the big cast-iron frying pan (today I use a Magnalite chicken fryer). The veal was carefully fried so as not to burn the breading.

The sight of the large white platters heaped with golden brown meat always brought broad smiles from everyone. It was equally as good when served cold.

Today at Dooky's we serve veal pané with jambalaya, prepared just as it was done at my home.

## INGREDIENTS

2 cups bread crumbs  
1 tsp. paprika  
3 eggs, beaten  
1 ½ cups Pet milk  
2 large veal round steaks  
1 tbsp. salt  
1 tbsp. black pepper  
2 cups vegetable oil

## DIRECTIONS

Mix bread crumbs and paprika; set aside. Add beaten eggs to milk and beat together until well blended.

Trim skin and fat from steaks and cut into serving pieces. Do not remove bones. Salt and pepper veal on both sides. Place in milk mixture. Be sure that all sides are well coated. Let sit in mixture for about 10 minutes.

Dredge meat in crumbs. Heat oil in heavy pan. Oil should be just hot enough to start frying meat. Do not turn on high heat. Place meat in hot oil and brown on both sides. Cook until meat is done, about 10 minutes. Yield: 6 servings.

